Travel, eat, and drink like a *local*.

Questions?

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One of the Most Famous Islands in the World

A LIVE, VIRTUAL TOUR TO
SANTORINI, GREECE
**Famous Drinks**

**ESPRESSO FREDDO**
A simple Greek coffee combining espresso and ice. Unlike similar varieties that serve coffee over ice, this version blends the two until they are chilled, smooth, and creamy.

**FRAPPÉ**
This Greek coffee variety was invented in 1957. It is made by combining instant coffee with water and ice. The combination is usually prepared in a shaker or a hand mixer, so when the drink is poured in a glass, a frothy foam should appear on top.

**TSAI TOU VOUNOU**
Is a comforting drink that many locals have when they are sick. Despite being called “mountain tea”, Tsai Tou Vounou is not made of tea leaves. Instead, Greeks use a plant called Sideritis that grows high in Greece’s rocky mountains. Drinking this daily can reduce stress and anxiety, strengthen the immune system and improve digestion.

**Make Your Own**

**SHRIMP SANTORINI**

**Ingredients:**
- ¼ cup butter
- 2 tablespoons garlic, minced
- 1 bunch flat-leaf parsley, chopped
- 2 pints grape tomatoes, halved
- ½ (750 milliliter) bottle dry white wine
- 2 pounds peeled and deveined medium shrimp
- 1 (4 ounce) container crumbled feta cheese
- 2 lemons, halved
- 2 sprigs fresh flat-leaf parsley

**Directions:**
1. Melt butter in a saucepan over medium heat. Stir in garlic, chopped parsley, tomatoes, and wine. Bring to a simmer; reduce heat to medium-low and cook for 1 hour, stirring occasionally, until the sauce has slightly thickened.
2. Preheat the oven to 250 degrees F (120 degrees C).
3. Stir shrimp into tomato sauce and cook for 2 minutes; remove from the heat. Pour shrimp mixture into a shallow baking dish; sprinkle with crumbled feta cheese. Bake in the preheated oven until feta has softened and shrimp are no longer translucent, 45 minutes to 1 hour. Squeeze lemon halves over shrimp and garnish with parsley sprigs to serve.

**Mix Your Own**

**ARIA N I**

**INGREDIENTS:**
- 2 cups plain Greek yogurt
- 2 cups water
- Salt, to taste

**DIRECTIONS:**
1. Add the yogurt, water, and salt to a blender.
2. Blend until the mixture becomes very foamy on top.
3. Serve over ice. Enjoy!

**Santorini**

**THE CITY**

Santorini, Greece is one of the most famous islands in the world, and situated in the Aegean Sea. The island was devastated by a volcanic eruption in the 1600’s, and is now composed of whitewashed cubiform structures that cling to the cliffs overlooking an underwater crater. Roam Greece’s most picturesque island. Wander through charming streets and enjoy the favorite attractions on the island.

**THE TOUR**

Your guide will take you by the most iconic metropolitan blue-domed church in Oia. Browse through spectacular landscapes and head to the island’s caldera. Your guide will share more about the island’s volcano and the mind-boggling scenery it left behind. Your guide will take you through winding streets and observe the traditional whitewashed houses to understand local life better. Be immersed in conversations with your local guide to dive deeper into your Santorini live experience. Catch a glimpse of the Ammoudi port and enjoy Santorini from above in its full majesty. Enjoy a Live, interactive walk through Oia. Take a mental picture, relax and cherish the beautiful memories forever.